

**Favorite
Mobley
Family
Recipes**

by
Melanie & John Mark Mobley



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Dear Family & Friends,

Since so many of you have requested several of our recipes, we thought we would compile some of our most-requested recipes, plus some of our personal favorites, into this cookbook.

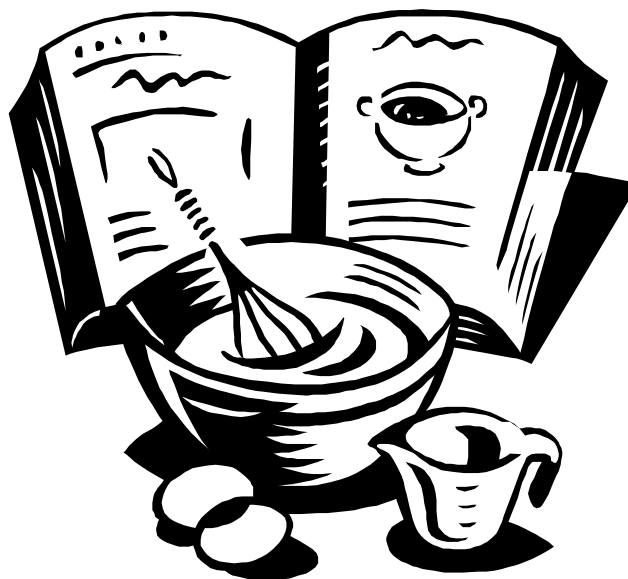
Few of these recipes are truly "ours". Like many of you, we have gleaned our favorites from several sources over the years. We have tried to give credit where credit is due, and we have listed the sources of our recipes in the text.

Sometimes we try to "lighten" our recipes to make them healthier. You can use egg substitute in place of eggs (generally 1/4 C. = 1 egg). For baked goods, you can substitute an equal amount of applesauce for oil for a fat-free version. Lighter varieties of cheese are available in most supermarkets, although sometimes the lighter varieties often don't melt as easily. In some recipes, you can substitute half of the white flour with whole wheat flour without affecting the taste too much.

Every year just before Easter, we have a Christian version of a Passover seder in our home. We got this idea from an article in the April 1994 issue of Focus on the Family magazine. Our seder recipes are among some of our most-requested. Recipes that we use in our seder celebrations are marked (* **Seder** *).

We hope you enjoy the recipes we have included in this cookbook, and wish you & your family a joyous Christmas. Bon appetit!

- Melanie & John Mark Mobley



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Appetizers

Guacamole Dip

(recipe from Sharon Bryant)

2-3 large ripe avocados
1/2 tsp. mayonnaise
1/2 tsp. lemon juice
1-2 T. onion, finely chopped
garlic powder & chili powder to taste

Cut avocados in half. Remove seeds. Scoop out avocados and mash with fork until smooth. Add mayonnaise, lemon juice, and onion; mix well. Add garlic powder & chili powder to taste; mix well.

Sausage Cheese Balls

(I found this in a magazine somewhere.)

2 lb. uncooked sausage
1 1/2 C. Bisquick
1 lb. (4 C.) sharp cheddar cheese, grated
1/2 C. chopped onion
1/2 C. chopped celery
1/2 tsp. garlic powder

Preheat oven to 375°F. Mix all ingredients and form into 1" balls. Bake 15 min. on ungreased cookie sheet until golden brown. Makes 6 dozen.

For firmer texture, add an extra 3 C. Bisquick & an extra 2 C. cheese.





Beverages

Russian Tea

(recipe from Jennie Medlock)

We especially enjoy this recipe during the holiday season.

1 46-oz. can pineapple juice
1 6-oz. can frozen orange juice
1 6-oz. can frozen lemonade
6 1/2 C. weak brewed tea
1 navel orange, cut up whole
1 lemon, cut up whole
whole cloves
whole cinnamon sticks

Combine all ingredients in large soup pot. Heat till hot, but not boiling. Strain and serve. Flavor is better if allowed to sit in refrigerator overnight before serving.

Quick Start Breakfast Drink

(recipe from Sharon Bryant)

2 C. pineapple juice
2 ripe sliced bananas
2 cartons (8 oz. each) vanilla yogurt
1 C. fresh or frozen strawberries
1/4 C. wheat germ
1 T. vanilla
1/4 C. soy or whey protein powder, vanilla flavor (optional)

Combine all ingredients in blender until smooth. Makes 4 servings.





Breads

Banana Nut Bread

(I don't remember where I got this one.)

2 1/2 C. sifted all-purpose flour
1 T. baking powder
1/2 tsp. salt
1 C. sugar
1/4 C. soft margarine
1 egg, beaten
1 C. mashed ripe banana
2 T. grated orange peel
1/2 C. milk
1 C. chopped walnuts

Preheat oven to 350°F. Grease pan. Sift flour with baking powder and salt. In bowl, beat sugar, margarine, and egg until smooth. Add bananas, orange peel, and milk, mixing well. Add flour mixture and beat until just smooth. Stir in nuts. Pour batter into pan, bake about one hour (test for doneness with toothpick). Let cool in pan 10 minutes. Remove from pan and let cool on rack.

Holiday Strawberry Bread

(This recipe was included with my electric bill years ago!)

3 C. flour
1 tsp. baking soda
1 tsp. salt
2 tsp. cinnamon
2 C. sugar
4 eggs
2 10-oz. packages frozen sliced strawberries (do not drain)
3/4 C. cooking oil
1 1/4 C. chopped pecans (optional)

Mix dry ingredients together. Mix remaining ingredients and add to dry ingredients. Stir carefully. Turn batter into two greased loaf pans. Bake at 325°F for 1 hour and 10 minutes. Check for doneness with toothpick. Cool in pans for 10 minutes, then turn out onto cooling racks. This makes two large loaves or three small loaves.

Cranberry Fruit Nut Bread

(from a bag of Ocean Spray cranberries)

1 C. fresh or frozen cranberries, coarsely chopped
1/2 C. chopped nuts
1 T. grated orange peel
2 C. all-purpose flour
1 C. sugar
1 1/2 tsp. baking powder
1 tsp. salt
1/2 tsp. baking soda
2 T. shortening
3/4 C. orange juice
1 egg, well beaten

Preheat oven to 350°F. Generously grease & lightly flour 9x5x3 inch loaf pan. Prepare cranberries, nuts, & orange peel; set aside. In a bowl mix together flour, sugar, baking powder, salt, & baking soda. Cut in shortening. Stir in orange juice & egg, mixing just to moisten. Fold in cranberries, nuts, & orange peel. Spoon into prepared pan. Bake 1 hour or until toothpick inserted in center comes out clean. Cool on rack 15 minutes. Remove from pan; cool completely. Wrap & store overnight. Makes 1 loaf.

Laura Ingalls Wilder Gingerbread

(reprinted from Horn Book magazine)

Remember the "Little House on the Prairie" TV series? The show was taken from Laura Ingalls Wilder's series of "Little House" children's books, based on her life as a pioneer girl growing up in the 1870's.

1 C. brown sugar
1/2 C. shortening
1 C. molasses
2 tsp. baking soda dissolved in 1 C. boiling water
3 C. flour
1 tsp. each of ginger, cinnamon, allspice, nutmeg, & cloves
1/2 tsp. salt
2 eggs, beaten

Mix brown sugar & shortening. Add molasses; mix well. Mix baking soda into boiling water & let foam run off into batter (be sure cup is full of water after foam has run off). Mix all well. Mix dry ingredients & sift into batter; mix well. Add eggs; mix. The mixture should be quite thin. Bake in 350°F oven until done. Optional: add raisins or candied fruit to the batter before baking, or frost with chocolate icing when done.

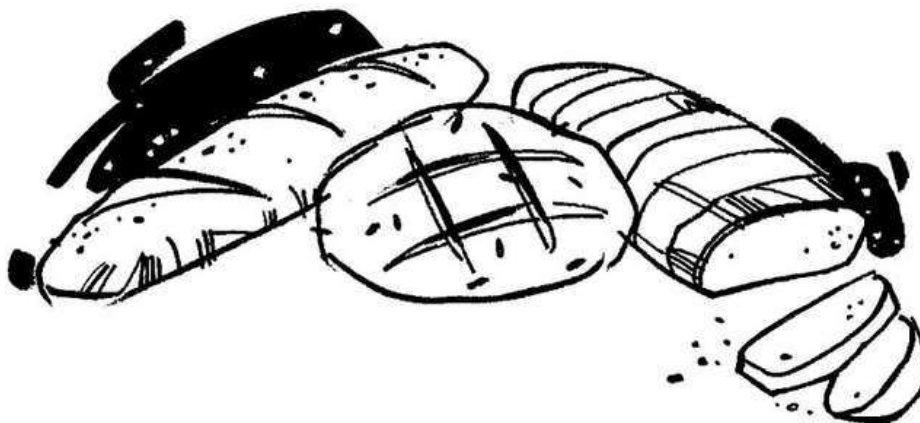
Ezekiel 4:9 Bread

(recipe from John Mark Mobley)

This is a very heavy bread, but nutritionally complete. After all, Ezekiel lived on it for over a year (though we have modified the recipe slightly for modern tastes). Spelt flour and the various grains needed can be found in most health food stores.

1 1/3 C. milk
2 packages (1 T.) yeast
3/4 C. honey
1/4 C. olive oil
2 tsp. salt
2 eggs, beaten
4 C. bread flour (or use a combination of 2 C. each unbleached flour & bread flour)
1/4 C. spelt flour or ground spelt
1/2 C. wheat berries (or use whole wheat flour)
1/2 C. whole barley
1/2 C. soybeans
1/4 C. lentils
1/4 C. whole millet

Heat milk until warm (120°F), pour into small bowl. Add yeast, honey, oil, and salt. Let sit for 15 minutes. Add eggs. Pour flours into large bowl. Grind remaining grains in blender (beware, this will get really hot - you may want to grind the grains 1/2 C. at a time, for 30 seconds at a time, then let the blender cool off for a minute or two, then repeat the process 3 more times for each 1/2 C. of grain, for a total grinding time of 2 minutes per 1/2 C. of grain) and add to flour mixture. Pour contents of small bowl into flour/grain mixture and mix well. Knead dough for 10 minutes until smooth & elastic. Put into greased bowl, cover with towel, and let rise in warm place for one hour. Shape into two loaves. Place loaves in two greased bread pans. Cover loaves with towel and let rise for two hours. Bake loaves at 350°F for 35-45 minutes or until done.





Desserts

Baked Custard with Caramel Sauce

(recipe from Jennie Medlock)

Custard:

2 eggs (or 4 egg yolks)

1/3 C. sugar

1/4 tsp. salt

2 C. milk

1/2 tsp. vanilla

nutmeg

Sauce:

1/3 C. brown sugar

3 T. butter or margarine

1 T. milk

1/4 tsp. vanilla

For custard: Beat eggs, mix in sugar and salt. Scald milk, let cool slightly, and add to egg mixture. Add vanilla. Pour into 6 custard cups or a 1 1/2 qt. baking dish, and set in pan of hot water 1" deep. Sprinkle nutmeg over top. Bake at 350°F for 45-50 min. until knife inserted 1" from edge comes out clean. Serve cool or chilled in cups, or unmold and serve.

For sauce: Melt all ingredients together in microwave or on stovetop. Can be chilled and reheated.

Easy Coconut Cake

(recipe from Sharon Bryant)

1 package yellow cake mix (plus the amount of eggs and oil indicated on the package)

1 can sweetened condensed milk

1 can cream of coconut

1 large container Cool Whip

1 C. shredded coconut

Bake cake mix in 13x9" pan according to package directions. While cake is still hot, punch holes in cake with toothpick. Pour milk over cake, then cream of coconut. Fold coconut into Cool Whip and frost cake with it.

Brownies

(recipe from Sharon Bryant)

3/4 C. cocoa
3/4 C. plus 3 T. butter or margarine
4 eggs
2 C. sugar
2 tsp. vanilla
1 1/3 C. flour
1/2 tsp. salt
1 tsp. baking powder
1 C. chopped nuts (optional)

Melt butter over low heat; mix in cocoa until smooth. Remove from heat. Beat eggs well, then gradually add sugar and beat until thick. Blend in chocolate mixture and vanilla. Mix dry ingredients together and stir into first mixture. Mix well, then stir in nuts. Spread in greased 9x13" pan. Bake at 350°F about 25-30 min. until done. Makes about 2 dozen brownies.

Sugar-Free Date Coffee Cake

(recipe from Sharon Bryant)

Cake:

1/3 C. mashed banana
1/2 C. butter, softened (or use 1/2 C. applesauce plus 1 T. flour)
3 large eggs (or 3/4 C. egg substitute)
1 tsp. vanilla
1 1/4 C. water
3 C. flour
1 tsp. baking soda
2 tsp. baking powder
1 1/2 C. chopped dates

Topping:

1/3 C. each chopped dates, chopped walnuts, & flaked coconut

Beat together mashed banana & butter until creamy. Add eggs, vanilla, & water; beat. Measure in flour, baking soda, & baking powder, & beat well. Stir in dates. Spoon batter into greased & floured 9x13" baking pan. Spread batter evenly in pan. Combine topping ingredients & sprinkle over batter. Bake at 350°F for 20-25 min. until done. Cool on wire rack. Serves 8-10.

Chocolate Turtle Pie

(from grocery store display for Jell-O Pudding)

- 1/4 C. caramel ice cream topping
- 1 prepared chocolate flavor or graham cracker crumb crust
- 1/2 C. chopped pecans
- 2 packages (4-serving size) chocolate cook & serve pudding (not instant)
- 3 C. milk
- Cool Whip, thawed

Spread caramel topping on bottom of crust, sprinkle with pecans. Refrigerate crust. Stir pudding mixes into milk in medium saucepan. Stirring constantly, cook on medium heat until mixture comes to full boil. Remove from heat. Cool 5 minutes, stirring twice. Pour into crust. Place plastic wrap on surface of filling. Refrigerate 3 hours or until set. Garnish with Cool Whip. Sprinkle with additional chopped pecans and drizzle with additional caramel topping if desired.





Main Dishes

Fiesta

(recipe from Tawana Hindman)

Great when you're feeding a crowd!

Meat sauce:

- 1 chopped onion
- 4 lbs. ground beef
- 2 cans tomatoes
- 1 large can tomato sauce
- 2 small cans tomato puree
- 4 T. chili powder
- 1 1/2 tsp. garlic powder or garlic salt
- 1 can chili beans

Cook meat & onions. Add remaining ingredients. Simmer one hour (add water if needed).

Accompany with:

- 2 large bags of Fritos, crushed slightly
- 1 large box of rice, cooked according to package directions
- 1 lb. sharp cheddar cheese, grated
- 2 heads lettuce, chopped
- diced tomatoes
- 3 onions, diced
- 1 jar black olives, diced
- 2-3 packages of Doritos
- picante sauce
- 1 can coconut (optional)
- 10-12 oz. package pecans, chopped (optional)

How to serve:

Make a bed of crushed Fritos on plate. Top with rice, meat sauce, cheese, lettuce, tomato, onion, olives, nuts, coconut (all on top of each other in order listed). Serve with picante sauce. Serves 16-20 people. Use Doritos for bread. Serve buffet style (makes big plate full).

Filled Oven Pancake

(from Sunset "Vegetarian Cooking" cookbook)

3 T. butter or margarine
8 oz. mushrooms, sliced (fresh mushrooms are best)
1 small onion, chopped
1 tsp. dry basil
3/4 tsp. salt
1/4 tsp. each pepper & nutmeg
4 eggs
1 C. each milk & all-purpose flour
1/3 C. grated Parmesan cheese
1/2 C. sour cream
1/4 C. thinly sliced green onions (including tops)

In ovenproof pan or casserole dish, melt butter. Add mushrooms & onions and cook, stirring, until mushrooms are lightly browned. Stir in basil, salt, pepper, & nutmeg. In bowl or blender, beat eggs for 1 minute. Pour in milk, then slowly add flour; beat for 30 seconds. Pour batter on top of mushroom mixture. Sprinkle top with cheese. Bake for 20-25 min. at 425°F or until puffy and browned. Top with sour cream and sprinkle with green onions. Serve immediately. 4 servings.

Tater Tot Casserole

(recipe from Francine Robinson)

An easy recipe that is a favorite with kids.

1 lb. ground beef
1 8-oz. package mozzarella cheese, grated
1 10-oz. can cream of celery soup
1 16-oz. package onion-flavor tater tots (or use regular tater tots and season meat to taste with onion powder)

Brown ground beef in skillet. Mix with soup. Pour into small casserole dish. Top with cheese and tater tots. Bake at 375°F for 20 min., or until cheese melts and tater tots are golden.

Skewered Lamb & Vegetables (* Seder *)

(from a Jewish cookbook that I found in the Worth, IL library)

To make this recipe easier, use whole lamb chops instead of cutting lamb into cubes.

1 lb. lamb boneless shoulder, cut into 1" cubes
1/4 C. lemon juice
2 T. olive oil
2 tsp. salt
1/2 tsp. dried oregano
1/4 tsp. black pepper
1 green pepper, cut into 1" pieces
1 medium onion, cut into eighths
1 C. cubed eggplant

Place lamb in glass or plastic bowl. Mix lemon juice, oil, salt, oregano, & black pepper; pour over lamb. Cover & refrigerate, stirring occasionally, at least 6 hours. Remove lamb, reserve marinade. Thread lamb on four 11" metal skewers, leaving space between each. Set oven control to broil. Broil lamb with tops about 3" from heat for 5 minutes. Turn; brush with reserved marinade. Broil 5 more minutes. Alternate green pepper, onion, & eggplant on four 11" metal skewers, leaving space between. Place vegetables on rack in broiler pan with lamb. Turn lamb; brush lamb & vegetables with reserved marinade. Broil kabobs, turning & brushing twice with marinade, until brown, 4-5 minutes.

Bacon-Cheese Quiche

(recipe from Sharon Bryant)

12 slices (approx. 1/2 lb.) bacon (pork, beef, or turkey)
3/4 C. chopped onion
2 T. flour
1/2 tsp. salt
1/8 tsp. pepper
2 eggs, beaten
1 C. milk
4 C. (1 lb.) shredded cheddar cheese
1 9-inch unbaked pie shell

Fry bacon; drain. Sauté onion in 1 T. bacon drippings (or spray pan with nonstick cooking spray) until limp. Remove from heat. Stir in flour, salt, & pepper. Combine eggs & milk. Add cheese & onion mixture. Crumble bacon pieces into mixture, & mix well. Pour into unbaked pie shell. Bake at 400°F for 35-40 min. or until set.

Sour Cream Chicken Enchiladas

(recipe from Sharon Henson)

This recipe won a blue ribbon & Best of Show at Texas State Fair.

Enchiladas:

3-4 chicken breasts, cooked & skinned
1 8-oz. jar mild El Paso Taco sauce (or Pace Picante Sauce)
garlic powder to taste
1/2 medium chopped onion
1 C. sour cream
white sauce (recipe below)
1 package soft corn tortillas, torn into fourths
1 8-oz. package Monterey Jack cheese, shredded
sliced jalapeno pepper (optional)
chili powder

White sauce:

2 T. melted butter
1 T. flour
1 C. milk

Shred chicken breasts, combine with taco sauce, garlic powder, & onion. Set aside. Make white sauce (make paste with butter & flour, add milk gradually, cook over medium heat 15-20 min. until mixture thickens & boils, let cool slightly). Combine sour cream & white sauce. Set aside. Place a layer of torn tortillas in bottom of greased casserole dish. Top with chicken mixture, then sour cream mixture. Add remaining tortillas; top with cheese. Garnish with jalapeno slices & chili powder. Bake at 350°F for 20-30 min. Yields 8 servings.

Pot Pie

(recipe from Melanie Mobley - yes, can you believe it? One I actually made up! ☺)

1 C. cooked beef, turkey, or chicken (can use leftovers)
1 C. or 1 10-oz. can gravy (beef, turkey, or chicken)
1 C. diced potatoes or crumbled tater tots
1 C. or 1 8-oz. can peas & carrots
2 9-in. pie shells (thaw if frozen)

Mix meat, gravy, & vegetables. Pour into pie shell. Top with remaining pie shell; crimp crusts together. Cut slits in top crust. Cover edges with foil. Bake on cookie sheet at 425°F for 35-40 min.



Salads

Asparagus with Jaffa Orange and Ginger Vinaigrette (* Seder *)

(recipe from newspaper)

2 lbs. fresh asparagus
4 T. fresh orange juice
1 T. fresh lemon juice
1 large clove garlic, crushed
1 tsp. grated fresh ginger (or can use powdered ginger)
Salt and freshly ground pepper to taste
4 T. extra virgin olive oil
sesame seeds for garnish
1 orange, sliced, for garnish (or use 1 small can Mandarin orange sections)

Break off the bottom ends of the asparagus. Cook spears in boiling salted water until tender, about 5-7 min. Do not overcook. Remove with tongs and quickly transfer to a large bowl of ice water so the asparagus will retain its color. Drain on paper towels and refrigerate, wrapped in a towel, up to 4 hours before serving. Mix orange & lemon juices, garlic, ginger, salt, & pepper in small bowl. Whisk in the oil. Arrange asparagus on a plate & drizzle with the vinaigrette. Garnish with sesame seeds & orange slices.

Catalina Salad

(recipe from Teresa Young)

1 large head lettuce, torn into bite-size pieces
2 or 3 tomatoes, chopped
1 medium onion, chopped
1/2 to 1 lb. shredded Cheddar cheese
1 15-oz. can chili beans
Catalina dressing
1 package regular Fritos, crushed slightly

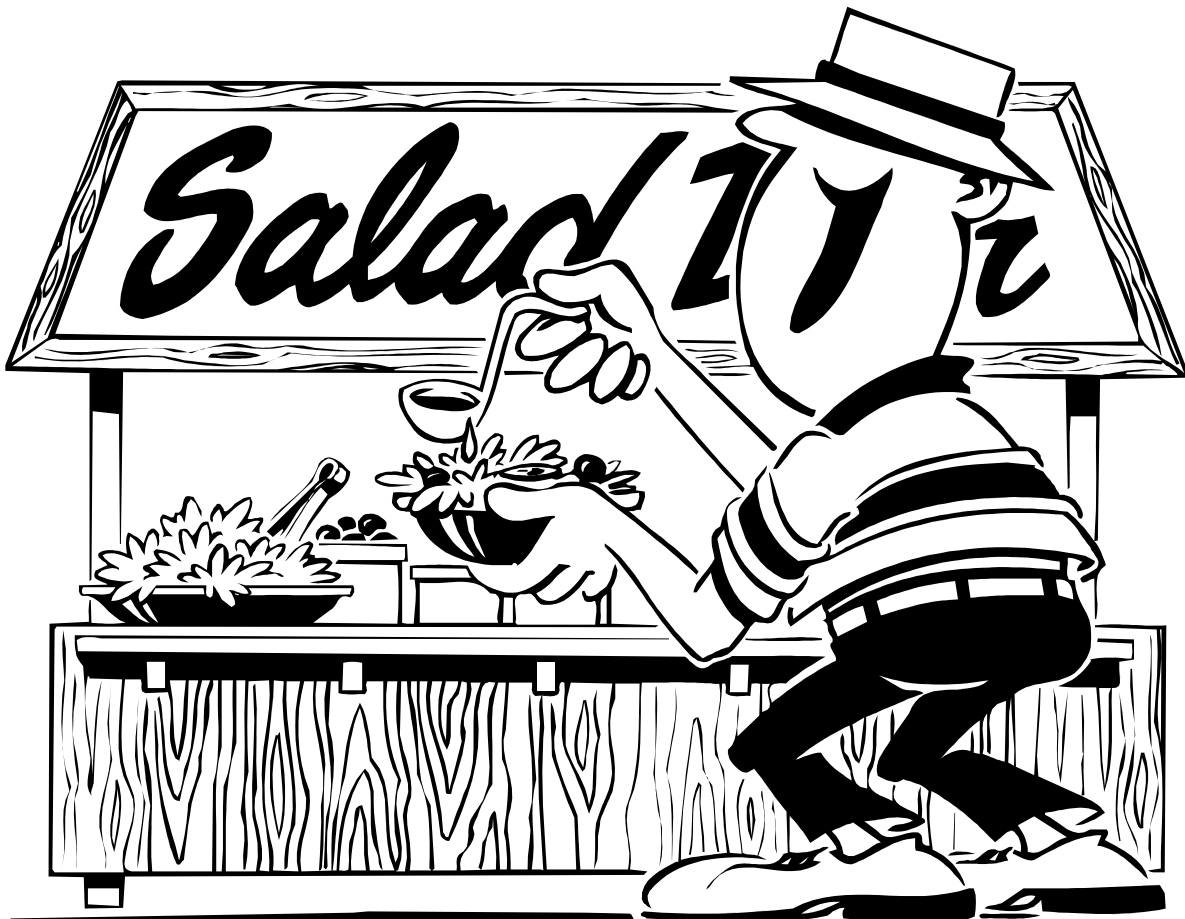
Rinse sauce off of beans. Toss ingredients in salad bowl, except dressing and Fritos. Chill. Immediately before serving, add Fritos and dressing, and toss.

Charoseth (Haroset) (* Seder *)

(recipe from Focus on the Family magazine article on the seder, April 1994 issue)

grated apples
chopped nuts
honey
cinnamon
small amount of grape juice

Mix ingredients to your liking. Mixture should stick together somewhat.





Sauces

Sour Cream Fruit Salad Dressing

(recipe from Lisa Dillard)

2 eggs, beaten
3/4 C. sugar
1/2 C. pineapple juice
1/3 C. lemon juice
1 small (8-oz.) carton sour cream

Combine eggs, sugar, pineapple juice, and lemon juice in saucepan. Cook over medium heat, stirring constantly, until mixture thickens. Remove from heat and cool. Strain to remove any egg bits that may have solidified. Fold in sour cream and chill thoroughly before serving. Yields 2 cups.

Spicy Barbecue Sauce

(recipe from Peggy Hammitt)

1 T. vegetable oil
1 medium onion, finely chopped
1/2 C. brown sugar
1/4 C. wine vinegar
1/4 C. water
2 T. prepared mustard
2 T. Worcestershire sauce
1 tsp. salt
1/2 tsp. pepper
1/2 C. ketchup
1 tsp. smoke flavoring (optional)

Heat oil, add onions, & cook over low heat until onions are tender. Add remaining ingredients and simmer 15 minutes. Makes approximately 1 1/4 cups.



Soups

Broccoli Cheese Soup

(recipe from Marge Robertson)

1 medium onion, chopped
3 T. butter or margarine
3 cans of mushroom soup or chicken mushroom soup
1 8-oz. jar jalapeno Cheez Whiz (or plain Cheez Whiz)
2 10-oz. packages frozen chopped broccoli
Salt & pepper to taste

Sauté onion in butter. Add remaining ingredients. Simmer for 30 minutes, or heat and transfer to crock pot to finish cooking. Makes a 4-qt. crock pot full. Can be frozen in portions.

Fresh Cream of Tomato Soup

(from "Love Hunger Cookbook")

This recipe is REALLY good with tomatoes fresh out of your garden!

1 T. margarine
1 clove garlic, minced
1 medium onion, minced
6 medium tomatoes, diced (do not lose juice)
1 C. water
8 oz. evaporated milk (or use the whole can if you want)
1 tsp. fresh or dried parsley
1 T. flour
1 tsp. salt
1/8 tsp. pepper

Sauté garlic & onion in a large skillet or saucepan until softened. Add the tomatoes and water. Simmer 5 minutes. In a blender or food processor, combine the remaining ingredients and puree. Pour the mixture into the pan, and bring almost to the boiling point. Garnish with minced fresh parsley. Serves 4.

Finnish Summer Soup

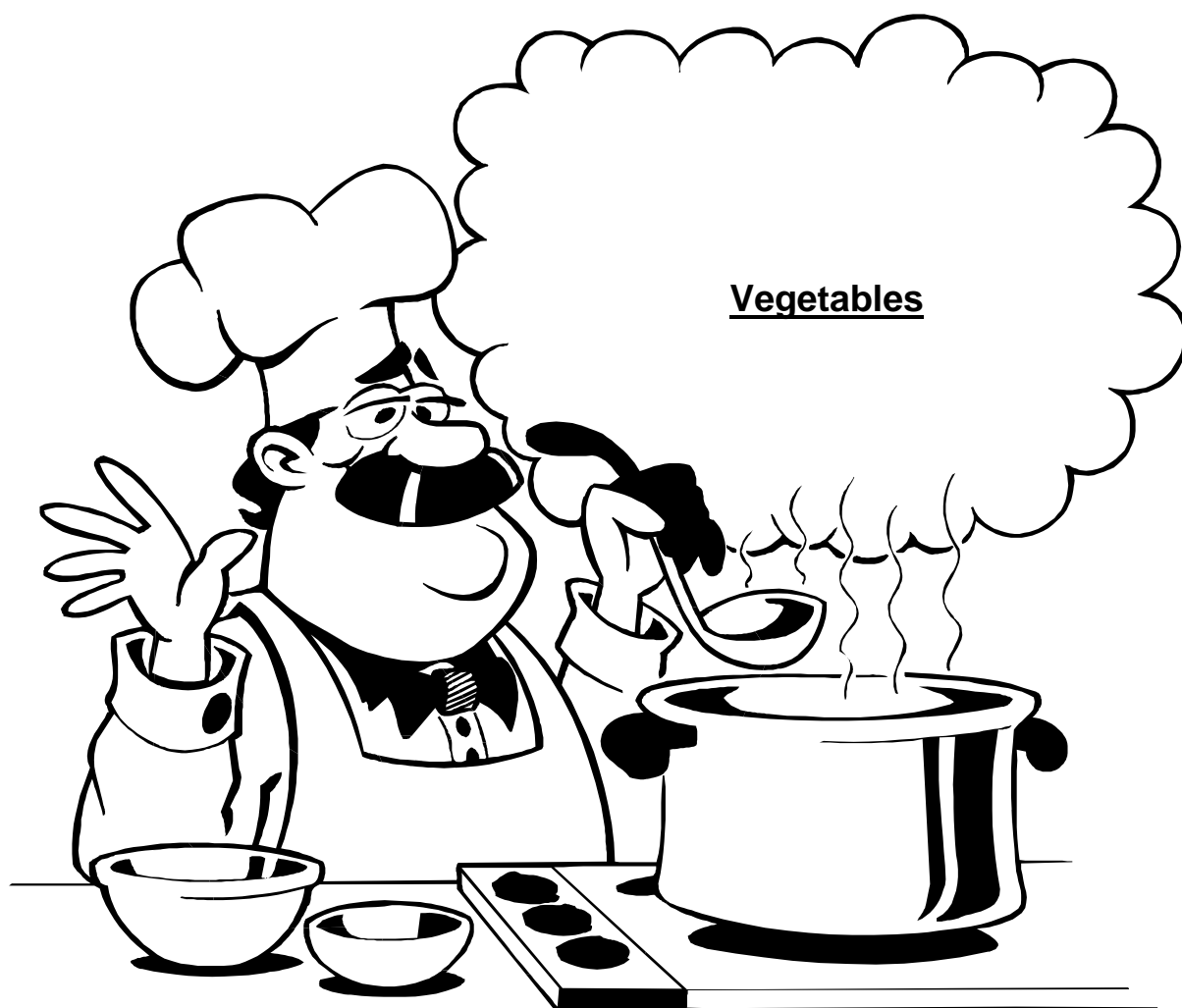
(from Sunset "Vegetarian Cooking" cookbook)

The half-and-half makes this dish a little more fattening, but the taste is worth it. If you don't feel that brave, use milk instead.

2 C. water
4-6 small red new potatoes, peeled and halved
1 tsp. salt
1/8 tsp. white pepper
2 T. butter or margarine
6 green onions (including tops) cut into 3-inch lengths
1/2 lb. fresh or frozen baby carrots
1/2 lb. fresh green beans cut into 1-inch lengths, or 1 9-oz. package frozen green beans
2 C. fresh shelled tiny peas or 1 10-oz. package frozen tiny green peas
2 C. (1 pint) half-and-half (light cream)
3 T. flour

Heat water to boiling in a wide 5-qt. pan; add potatoes. Reduce heat; cover and simmer for 5 minutes. Add salt, pepper, butter, onions, carrots, and green beans; simmer for 8 more minutes. Add peas and cook for another 2 minutes or until vegetables are crisp-tender. In a small bowl, stir together half-and-half and flour until smooth; stir into simmering vegetables. Cook, stirring, until soup is slightly thickened (about 5 minutes). Makes 5 servings.





Vegetables

Baked Onion

(recipe from "The Vidalia Sweet Onion Lover's Cookbook", credited to Betty Jean Kitchens, Dadeville, AL)

This is one of John Mark's favorites.

- 1 Vidalia sweet onion
- 1 T. margarine
- 1/4 tsp. salt
- 1/4 tsp. black pepper
- 1 1/2 T. Parmesan cheese (optional)

Peel onion and quarter it about halfway through. Put margarine down into cuts. Sprinkle salt, pepper, and cheese on top. Wrap in foil, place in baking pan. Bake at 350°F for 45 minutes. Yields 1 serving.

Broccoli Casserole

(recipe from Sharon Bryant)

- 1 C. white or brown rice (uncooked)
- 1 can cream of celery soup
- 1 can cream of mushroom soup
- 1 10-oz. package chopped broccoli
- 1/2 C. chopped onions
- 1/2 C. sliced celery
- 3 T. butter or margarine
- 1/2 C. Cheez Whiz or Velveeta (melted)

Cook rice according to package directions. Cook broccoli according to package directions; drain. Sauté onions & celery in butter. Pour rice, broccoli, onions, & celery in baking dish. Add soups and cheese; mix well. Bake in 350°F oven for 20 minutes.

Carrot Tzimmes (* Seder *)

(recipe from "The Gourmet's Guide to Jewish Cooking")

1 lb. carrots
1/4 C. margarine
1/2 C. brown sugar
1 1/4 C. water
1/4 tsp. salt
1/2 C. flour blended with 5 T. water (I'll admit this makes a terribly thick paste, and I wonder if it wasn't a typo in the book.)

Peel & slice carrots. Melt margarine in saucepan & cook carrots until lightly browned. Add sugar, water, & salt. Cover & cook until tender, about 20 minutes. Mix in flour & water mixture. Heat 2-3 minutes to cook flour, stirring constantly.

My Mother's Baked Cheese Grits

(recipe from The Farmer's Almanac)

Another one of John Mark's all-time favorites.

1 large clove garlic, whole
1 C. hot hominy grits, cooked according to package directions
1/4 C. butter or margarine
2 C. shredded sharp cheddar cheese
6 drops Tabasco or other hot sauce
3 eggs, beaten
1 tsp. salt
paprika

Split garlic clove and rub the inside of a 2-qt. casserole dish with the cut surface. Spray the dish with cooking spray. Add butter, cheese, Tabasco, eggs, & salt to the cooked grits and scrape into the casserole dish. Sprinkle with paprika. Bake at 275°F for 1 hour, uncovered, until firm and puddinglike in texture. Serves 4.





Special Section: Passover Seder Ceremony (Christian Version)

(taken from Focus on the Family Magazine, April 1994, pages 6-7)

Preparation

At each place setting, provide the following:

Parsley (2 sprigs)

Charoseth (1 tablespoon)-Chopped apples, nuts, honey, cinnamon and a touch of grape juice, mixed to your liking.

Grape Juice (4 servings, 3 ounces each)

Saltwater (1 bowl per 4-5 people) Add enough salt to cloud the water.

Horseradish (1/2 teaspoon and as "biting" as possible)

Matzo (plain, 1/4 square)

At the leader's place setting also provide:

basin for handwashing

Bible

Reward for finding matzo

1 bowl of saltwater

1 lamb bone (meatless and oven-roasted until browned)

3 whole squares of matzo and 4 napkins (the matzos are stacked between the napkins on a plate)

1 roasted egg (boil for 10 minutes; then place it under oven broiler until shell is browned)

An extra setting for "Elijah": Same as the "per person" setting with the exception that only one glass of juice is poured and left next to the plate. This symbolizes the future appearance of Elijah, who will signify the coming of the Messiah.

2 candles (white) *and candlesticks* (in the table center)

The Passover Ceremony

- **The cleaning of leaven.** A few crumbs of leavened bread are dropped on the floor. The father - or another male leader - then sweeps them up as a symbol that the house is ready.
- **The lighting of the candles.** The candles are lit by the mother, who recites, "Blessed are You, O Lord our God, King of the universe, who sanctifies us by Your commandments and has ordained that we kindle the Passover lights."
- **The first cup: The cup of sanctification.** The father lifts his cup and explains, "Sanctification means to be set apart. We are setting apart this ceremony as special to our Lord." The Jews remember Exodus 6:6a, "I will bring you out [set you apart] from under the burdens of the Egyptians." God performed miraculous deeds to free Israel from Egypt. As believers, we remember the death of Jesus to free us. (Everyone drinks.)

- **Washing of the hands.** Here the father washes in a basin as a reminder of the priests' need to wash before they could go before God on behalf of Israel. As Jesus celebrated His last Passover with His disciples, John 13 records that He took a towel and washed their feet instead of washing His hands as a symbol of His rightful leadership.
- **Dipping the parsley.** Everyone dips his or her parsley, one sprig at a time, into the saltwater and then eats it. The first dip refers to the tears shed in slavery by the Israelites. The second dip refers to the drowning of the Egyptian army in the Red Sea and the miraculous deliverance of the nation of Israel as a result (Ex. 14:13-31).
- **Breaking of the middle matzo.** The father takes the middle square of the three whole matzos, breaks it in half, puts one half back and hides the other half anywhere he wants. Everyone closes his eyes while this is done. The children will look for the hidden piece later. The three squares of matzo are a beautiful picture of the Trinity, with the middle piece representing Jesus-broken and hidden away.
- **The four questions.** At this point, the youngest child and the father interact to explain why Passover is celebrated. After asking the first "stage-setting" question, the child will ask four detailed ones.
 - Child:* "Why is this night different from all other nights?"
 - Father:* "Once we were slaves in Egypt, but now we are free, and we set aside this night each year to remember the great things God did for us."
 - Child:* "On all other nights we eat either bread or matzo, but why, on this night, do we eat only matzo?"
 - Father:* "Matzo reminds us of two things - we were delivered from slavery in Egypt, and we have a new life."
 - Child:* "On all other nights we eat whatever vegetables we want, but why, on this night, do we eat only a bitter one?"
 - Father:* "We remember how bitter our ancestors' slavery was in Egypt."
 - Child:* "On all other nights we do not dip our vegetables even once, but why, on this night, do we dip twice?"
 - Father:* "We are reminded of tears and of a miraculous deliverance."
 - Child:* "On all other nights we eat either sitting up or reclining, but why, on this night, do we all recline?"
 - Father:* "Before we were slaves, but now we are able to recline to express the rest we enjoy as free people."
- **The story of Passover.** During this time, Exodus 12:1-13 is read with brief comments and with the elements held up at the appropriate moment.
 - The lamb bone.** The lamb was killed, its blood spread on the doorposts and lintel of the house to protect the home from the 10th plague, the slaying of the firstborn. God said He would pass over the house when He saw the blood.
 - The unleavened bread.** Dough was not given time to rise since the Hebrews had to be ready to leave quickly.
- **The second cup: The cup of plagues.** God poured out 10 plagues on Egypt, the last of which, the slaying of the firstborn, convinced Pharaoh to let the people of Israel leave the land. After this explanation, the father invites the participants to recount these plagues. He reads each plague aloud; they repeat it and then dip a finger into the grape juice, letting a drop fall onto the plate to symbolize the plagues.

Believing fathers can add, "Now, let us lift our cups and drink, thanking God that He not only delivered the nation of Israel from the plagues, but that, through Jesus, He delivered us from the plague of sin, which brings death that we all deserve."

- **The bitter herbs.** Each person places horseradish on a matzo and eats it, symbolizing the bitterness of Israel's slavery.
- **Eating of the charoseth.** Each person places charoseth on a matzo and eats it, symbolizing the mortar that was used to make bricks by the Israelites.
- **Eating the egg.** The father presents the roasted egg as a reminder of the Temple's destruction in AD 70. The egg is dipped into the saltwater - the symbol of tears - and then eaten.
- **The eating of the meal.** At this point, the Jewish family eats a full meal. (Some groups present just the ceremony, while others start the evening with a potluck dinner.) *(The Mobley's usually have a meal of lamb shiskabob, carrot tzimmes, asparagus with Jaffa orange & ginger vinaigrette, tabouli, matzo ball soup, and noodle pudding. The recipes for the first 3 dishes are in this cookbook. Tabouli is a Middle-Eastern cracked wheat salad that can be found in the health food store or in the health food section of the supermarket. The last 2 dishes can be found in the Kosher section of the supermarket.)*
- **Eating of the Afikomen.** This Greek word loosely translated means, "after dinner". At this point, the children hunt for the hidden matzo. Whoever finds the piece gets a token reward, maybe a coin or a piece of candy. When found, the Afikomen is broken and shared. Likely, it was at this point that Jesus said, "This is my body given for you" (Luke 22:19).
- **The third cup: The cup of redemption.** After the leader says, "I will redeem you," which is from Exodus 6:6, everyone drinks. Redemption means to buy out of slavery. The lamb offered on Passover was the price to deliver the nation of Israel. This third cup is what Jesus drank with his disciples as a symbol of His blood. (Matt. 26:28).
- **Searching for Elijah.** Here one of the children peeks out the door.
 - Father:** "Is Elijah there?"
 - Child:** "No, he is not."
 - Father:** "Maybe next year Elijah will come!"The Jewish people believe, according to Malachi 3:1 and 4:5-6, that Elijah will prepare the way for the Messiah. They are looking for the Messiah year after year, not recognizing that He, Jesus, has already come.
- **The fourth cup: The cup of praise.** As everyone lifts this cup, the father quotes Exodus 6:7, "I will take you for my people." The Jewish nation looks forward to a golden age where everyone will be at peace. We, as believers in the Lord Jesus, eagerly wait for His return when He will take us home to heaven. So, with the Passover ceremony finished, everyone drinks the fourth cup proclaiming, "Even so, come quickly Lord Jesus."